

RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **73**
- SRM **39.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | GlobalMalt Pale Ale/Pils | 4.7 kg (74.6%) | 82 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (9.5%) | 79 % | 16 |
| Grain | Płatki jęczmienne | 0.3 kg (4.8%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.2%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.3 kg (4.8%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 75 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |